MICHAEL ALBERINI'S
RESTAURANT AND WINE SHOP

Primi

Calamari Frittura (GFR)
Fresh, lightly breaded, and flash fried.
Served with a spicy marinara sauce. 10

Asian Lettuce Wraps (VR)
Sautéed chicken breast with stir fry vegetables
in a delicious Szechuan sauce. Served with chilled
crisp Iceberg cups and hoisin dipping sauce. 8

Bruschetta (V)
Grilled ciabatta bread topped with marinated tomatoes,
shaved imported parmigiana reggiano and fresh mozzarella
dressed with a basil chiffonade and balsamic glaze. 6

Smoke House Crab Dip
Hardwood smoked crab dip, served with crispy tortilla chips. 10

Red Pepper Hummus (V)
Fire roasted red peppers pureed with Tahini, chickpeas,
lemon and roasted garlic, garnished with a spicy sambal
chili paste. Served with toasted flatbread. 7

Thai Shrimp (GF)
Tempura battered rock shrimp in a sweet Thai chili sauce with
seasame seeds and scallions. Served with a Valencia orange aioli. 10

Lobster Lollipops (GF)
Tempura battered crispy lobster on a skewer.
Served with a Meyer lemon aioli. 7.5

Crispy Ahi Roll (GFR)
Tempura fried Maki roll filled with #1 Ahi tuna,
avocado, ginger, and green onions drizzled with
chili oil, served with an Asian garnish. 9.5

Eggplant Rollatini (V)
Sliced thin, stuffed with ricotta, imported parmigiana reggiano,
and fresh mozzarella. Baked in our homemade marinara sauce. 8

Sausage Stuffed Hot Peppers
Served with homemade marinara and melted mozzarella. 7.5

Smokey Mussels
One pound of Prince Edward Island mussels in
a smoked bacon and sherry mushroom broth.
Garnished with fresh herbs and smoked gouda cheese. 9

Mozzarella Capresa (V, GF)
Our homemade mozzarella, vine ripened tomatoes,
fresh basil, roasted red peppers, and shaved parmigiana.
Dressed with imported extra virgin olive oil and balsamic. 7

New Zealand Lollipops (GFR)
The finest, most tender lamb chops char-dusted
and grilled. Served with homemade horseradish sauce. 12.5

Antipasti Medley (GF)
Chef selected cured meats, assorted olives, and artisan cheeses. 10

Escarole Greens (GFR, VR)
Old world greens sautéed with roasted garlic. 7
Add Hot Pepper 1.5 Add Hot Sausage 3

Ice Bar

Shrimp Cocktail (GF)
Jumbo shrimp, served with our house cocktail sauce. 10

Fresh Oysters (GF)
Seasonally located for highest quality. Served with
cocktail sauce, lemon, tabasco and mignonette. 12 1/2 doz.

3 Colossal Crab Shots (GF)
Sweet colossal crab meat with cocktail sauce. 13

Insalata

Sonoma Chicken Salad (GFR)
Free-range organic chicken breast tossed with baby lettuce,
seasonal fresh fruit, candied walnuts, grape tomatoes
and crumbled gorgonzola cheese with house dressing. 13

Classic Caesar (GFR)
Chopped Romaine served with parmesan crisps
and garlic croutons. 7
Add: anchovy 1 organic chicken 5 shrimp 8

Crab and Avocado Salad (GF)
Julienne greens with colossal lump crab, avocado, and grape
tomato tossed in a poppy seed white balsamic vinaigrette. 15

The Wedge (VR)
Crisp iceberg lettuce wedge, hardwood smoked
bacon lardons, tomato, and chopped egg, topped with
our homemade Bleu cheese dressing. 8
organic chicken 5

Asian Salad (GFR, VR)
Roasted chicken, green onions, cilantro leaf, roasted
almonds, spiral sliced carrots, and crisp wonton strips.
Tossed with Oriental salad mix & Asian Dressing. 11

Pasta

Neapolitan Lasagna
Traditional Lasagna from the Naples region of Italy,
set on a Romano cream and draped with tomato sauce. 14

Pad Thai (GF, VR)
National dish of Thailand. Rice noodles simmered in a
coconut-lime sauce with sauteed carrots, onions, egg, and
chopped peanuts. Served with fresh lime and chili-garlic paste. 14
With chicken 16 With shrimp 18 with crab 21

Free Range Summer Chicken
Pan seared organic chicken sautéed with artichokes, mushrooms,
and sundried tomatoes in a fresh pesto sauce.
Served over penne pasta. 16

Fettuccine Alfredo (V)
Bronze die pasta tossed in a rich, creamy Alfredo sauce. 14
Add grilled organic chicken 5 Add shrimp 8

Frutti di Mare (Fruits of the Sea)
Fresh clams, mussels, scallops, and shrimp sautéed
in white wine with garlic and blistered tomatoes. Tossed with
linguine. 20

Gnocchi Bolognese (VR)
Handmade Potato pasta tossed with fresh mozzarella, basil,
and parmigiana reggiano in our homemade Bolognese sauce. 16

Bucatini and Meatballs (VR)
Need we say more? Just lika Sunday's at Mama's! 13
Add sausage 3

All Pasta dishes come with a side salad.

"Get the veal, it's the best in the city..." *(the Godfather)*

Sauté Creations

Veal Alberini (spicy)
Breaded tender bone-in veal pan fried, topped with Portobello mushrooms and hot peppers. Dressed with a lemon, garlic, and Pinot Grigio reduction. Served with linguini Aglio Olio. 24

Veal Parmigiana
Tender breaded bone-in veal, pan fried, topped with fresh mozzarella, basil and parmigiana reggiano. Served with linguini marinara. 24
Chicken Parmigiana 16

Veal Lombardi
Tender breaded bone-in veal, pan fried, and served with sautéed mushrooms, sundried tomatoes in a marsala wine reduction. Served with Yukon mashed potato. 24

Veal & Arugula
Bone-In veal, pan fried, topped with baby arugula, shaved parmigiano, and dressed with Meyer lemon vinaigrette. Served with risotto. 24

Chicken Caramelicious
Tempura battered chicken glazed in a spicy Asian caramel sauce with sliced mushrooms, onions, red chili peppers, garlic, and ginger. Served with sticky rice. 16

Miso Salmon
Fresh Atlantic salmon pan seared and brushed with an Asian glaze. Served with rice and stir fried vegetables. 20

Chicken Piccata
Boneless chicken breast egg battered and slowly simmered in white wine, garlic, and lemon butter sauce. Dressed with capers, mushrooms, and artichokes. Served over linguine. 16

Marley Mahi (GF)
Smoked paprika grilled Mahi Mahi with rum soaked grilled pineapple, spiced rum glaze, roasted tomato marmalade, and coconut rice. 20

Fire Grilled Mahi (GFR)
Mahi Mahi seasoned and fire grilled. Served over Yukon mashed potatoes, blistered green beans, and tomatoes. Garnished with a light lemon cream reduction. 19

Chicken Calabrese
Free range organic boneless chicken, herb breaded and stuffed with fresh herbs and ricotta cheese. Dressed with a sundried tomato and forest mushroom marsala wine sauce. Served with Yukon Mashed potatoes 17

White Fish Francaise
Fresh Atlantic Cod, egg battered and slow simmered in Pinot Grigio wine and lemon reduction sauce. Served over linguini. 17

Sicilian Stuffed Egglant (V)
Sliced thin, stuffed with ricotta, imported parmigiano reggiano, and fresh mozzarella. Baked in our homemade marinara sauce. Served with linguini. 16

Citronette Chicken (GF)
Fire grilled free range organic boneless chicken breasts topped with baby arugula, orange segments, and shaved fennel dressed in Meyer lemon vinaigrette. Served with a chilled lemony artichoke and parsley quinoa salad. 17

All Sauté Creations come with a side salad.

From Field to Fire

(Ask your server about our premium steak cuts.)

New Zealand Rack of Lamb (GFR)
Char-dusted lamb. Fire grilled and laced with au jus.Served with Yukon Gold mashed potatoes and choice of salad. 25

New York Strip (GF)
13 oz. center cut of Angus Beef with a full-bodied texture and density, served with your choice of side and salad. 26

Filet Mignon (GF)
The most tender center cut we offer. Served with side and salad.
Petite 25 Grande 29

Bone-In Ribeye (GFR)
Its perfect marbling makes this Char-dusted 16 ounce Ribeye the most flavorful of steaks. Served with side and salad. 27

Baseball Sirloin (GF)
Prime cut of aged Angus Beef with excellent balance of flavor and texture. Served with side and salad. 19

Cracked Cherry Medallions
Cracked pepper crusted filet mignon medallions accented with a sundried cherry and decadent port wine sauce. Served with yukon mashed potato and side salad. 24

Aspen Medallions
Filet Mignon medallions with forest mushrooms and roasted garlic demiglace. Served with whipped yukon potato and side salad. 24

Blue Mountain Medallions (GF)
Filet mignon medallions rubbed with fresh ground Blue Mountain coffee beans, topped with melted bleu cheese, charred tomato marmalade, and scallions. Served with whipped Yukon potatoes and side salad. 24

Pecan Pork Chops (GF)
Cider brined and fire grilled Frenched Pork chops, encrusted with apple butter and toasted pecans. Served with sweet mashed potatoes, blistered green beans and choice of side salad.
Single 16 Double 21

Steak Enhancements & Sauces

Gorgonzola crust with garlic cream & bacon lardons	3.5
Roasted garlic demi-glacé	3.5
Cracked Pepper crust with port wine sauce	3.5
Forest Mushrooms or Caramelized Onions	2.5

Side Dishes

French fries, linguine marinara, baby baked potatoes, Yukon Gold mashed potatoes, sweet mashed potatoes, and fresh seasonal vegetables.

Premium Sides

	As Subsitute	A la Carte
Escarole greens (GFR, VR)	3	4
Grilled asparagus (V, GF)	3	4
Chef's selection risotto (GF)	3	4
Duck frittes (Steak fries cooked in Duck Oil)	4	5
Lemony artichoke and parsley Quinoa Salad (V, GF)	3	4

Steak Temperatures

Rare *- cool, very red center*
Medium Rare *- warm, red center*
Medium *- pink center, hot throughout*
Medium Well *- Hint of pink to brown center*
Well Done *- brown throughout, dry center (not recommended)*

Consuming raw or undercooked meats,poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

V-Vegetarian
VR-Vegetarian by Request
GF-Gluten-Free
GFR-Gluten-Free by Request

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